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1.0 Supplier Name, Address, Telephone Number & e-mail address

Potts Partnership Ltd Elcot Park Elcot Lane Marlborough SN8 2BG

TEL: 01672 556109

EMAIL: info@pottspartnership.co.uk

2.0 Product Information

2.1 Product Name: Beef, Ale & Mushroom Casserole

2.2 Country of Origin: UK

2.3 Product Description – Include Appearance, Flavour & Texture

A brown sauce with the consistency of gravy containing pieces of onions and mushrooms. The flavour is that of a rich meaty gravy with undertones of ale and hints of mushroom.

2.4 Product Weight

Weight - State Net or Average Weight (e mark)	400g minimum
Drained Weight (If applicable)	N/A
Product Count/Size (If applicable)	N/A

2.5 Storage

Unopened	Ambient
Opened	Refrigerate at or below 8°C

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2.6 Shelf Life

Shelf Life from Manufacture	18 Months	
Shelf Life Once Opened	3 Days	

2.7 Durability & Traceability

Format – i.e. Best Before, Use by, Best before end?	Best Before End
Batch Code – Format & Explain	Julian code with year number at end eg DDDYY
Position on Packaging	Printed on back of pouch
Unit Barcode	5060178330915

3.0 Packaging

3.1 Descriptions

Inner Packing	PK00066 – Printed 400g Doy Pouch.
Outer Packing	PK00082 - Black & White Large Box with Potts written on it and perforations for easy display.

3.2 Outer Pack Label

Product Name	POT034 Beef, Ale and Mushroom Casserole Mix
Quantity	6
Weight	400g
Outercase barcode	15060178330912
Storage Conditions	Ambient
Manufacturing Date	Julian code
Best before/Use by date	Month and Year

4.0 Ingredients List & Allergen Warnings

4.1 Full Ingredient list, as required on the label.

Water, Ale (15%) (Barley (Gluten), Sulphites), Mushrooms (15%), Onion, Beef Stock Base (2%) (Beef Stock, Water, Yeast Extract, Salt, Sugar, Lemon Juice Concentrate, Beef Fat), Cornflour, Balsamic Vinegar (Sulphites), Tomato Puree, Sugar, Lemon Juice Concentrate, Salt, Parsley, Sunflower Oil, Dried Porcini Mushrooms, Garlic, Black Pepper, Bay Leaf.

4.2 Compound Ingredients – List all compound ingredients in the product and their full ingredient breakdown,

Compound Ingredient	Ingredient Breakdown				
Beef Stock Base	Beef Stock, Water, Yeast Extract, Salt, Sugar, Lemon Juice Concentrate, Beef Fat				

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4.3 Additives and E Numbers – List all additives & Processing aids in product including carry over from compound ingredients.

Name 'e' Nu	mber. Function	Present in Compound	Level
Sulphur E220	Preservative	Balsamic Vinegar	
Dioxide			

4.4 Recipe Breakdown (quid %)

Ingredient Name	%	Country of	Ingredient Name	%	Country of
		Origin	5		Origin
Water		UK	Salt		UK
Ale	15%	UK	Parsley		UK
Mushrooms	15%	The Netherlands, Belgium, France	Sunflower Oil		Belgium, Bulgaria, France, Germany, Holland, Hungary, UK
Onion		Poland	Dried Porcini Mushrooms		Slovenia, Romania, Bulgaria, Macedonia
Beef Stock Base	2%	Sweden, EU, UK, Netherlands, Argentina, Germany, Holland	Garlic		China
Cornflower		Germany	Black Pepper		India, Vietnam
Balsamic Vinegar		Italy	Bay Leaf		Turkey
Tomato Puree		Italy, Greece, Portugal, Turkey			
Sugar		The Netherlands, EU, UK, Zambia, Malawi			
Lemon Juice Concentrate		Italy			

5.0 Allergen & Dietary Information

Suitable for Vegetarians? No animal or fish products and derivatives with the exception of honey, eggs, milk and milk products	NO
Suitable for Vegans? Free from all animal & fish products and derivatives including honey, eggs, milk and milk products	NO
Suitable for Coeliacs? Free from gluten, present in wheat, rye, barley and oats. Derivatives of these cereals must comply with the Codex Alimentarius definition of gluten free (nitrogen content of no more than 0.05g per 100g on a dry matter basis	NO

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Does this Product Contain	Yes/No	Give levels & cross contamination risks if applicable
Meat & Meat derivatives	YES	
Poultry & Poultry derivatives	N	Used in factory
Fish & Crustaceans *	N	Used in factory
Molluscs & Products thereof *	N	
Other Seafood/Fishery Products and derivatives	N	
Other Animal derivatives e.g. Gelatine Rennet etc.	N	
Egg & Egg derivatives *	N	Used in factory
Milk & Milk derivatives *	N	Used in factory
Cereals containing Gluten *	N	Used in factory
Gluten *	YES	Present in Barley
Lupine & products thereof *	N	
Soya & Soya derivatives *	N	Used in factory
Maize & Maize derivatives *	YES	
Peanut & Peanut derivatives *	N	
Nut & Nut derivatives *	N	
Sesame Seed & Sesame derivatives *	N	
Other Seeds & derivatives	N	
Mustard *	N	Used in factory
Celery *	N	Used in Factory
Honey	N	Used in Factory
Sulphur dioxide & sulphites >10ppm *	YES	Present in Balsamic Vinegar and Ale

6.0 Genetic Modification Information

	Yes/No	Details
Product contains genetically modified material; DNA/Protein	No	
Product contains ingredients that have been produced from a GM source, but do not contain any GM material	No	
Product contains ingredients that have been produced using GM organisms e.g. Chymogen, Aspartame.	No	
Product contains non-GM ingredients from potential GM list e.g. Soya & derivatives, maize & derivatives, rapeseed, tomato, potato, chicory, HVP, glucose syrups, dextrin's, maltodextrin, maltose, dextrose, fructose, glycerides, xanthan gum, sodium ascorbate, citric acid, ascorbic acid, caramel, emulsifiers, carriers, yeast products, vitamins.	No	

7.0 Nutritional Information

	Per 100g/ml		
Energy	35 Kcal	Total carbohydrates	6.5g
Energy	145kJ	of which sugars	3.8g
Protein	1.4g	Salt	1.1g
Total Fat	0.9g		
of which saturates	0.2g		

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8.0 Chemical/Physical Properties

Test	Specification	Test Frequency
pH	3.8-4.0	Each batch
TS Solids	N/A	

9.0 Processing Method

Heated to 90c and held for 5 to 10 minutes and filled above 80c.

10.0 Microbiological Testing

<u>Tests</u>	Test Code	Target (≤)	<u>Limit</u>	Test Frequency
TVC	TVCF	100/g	1000/g	Each Production Run
Yeasts YF 20		20/g	100/g	Each Production Run
Moulds	MF	20/g	100/g	Each Production Run
Enterobacteriaceae	EntF	10/g	100/g	Each Production Run
Bacillus Cereus	BcF	20/g	100/g	Each Production Run
Clost Perfringens	СрҒ	10/g	100/g	Each Production Run
Listeria monocytogenes	ListBD	Not detected in 25g	Not detected in 25g	Each Production Run
Salmonella spp.	S5-25	Not detected in 25g	Not detected in 25g	Each Production Run

Potts Partnership

Completed by	Name: Sarah Hendry
	Role: NPD and Technical
Date: 25/05/2021	
Approved by:	Name: Lisa Davison
	Role: Technical Administrator
Date: 25.05.2021	Signature:

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